



Feinstein's/54 Below 254 W. 54th St, Cellar

New York, NY

\$54 prix-fixe includes:

- One entrée (chosen off evening's menu)
- One glass of house red or white or sparkling wine
- Coffee or tea
- Tax (8.875%)
- Gratuity (20%)

\$88 prix fixe includes:

- "Feinstein's/54 Below Prix fixe" dinner
- Coffee or tea
- Tax (8.875%)
- Gratuity (20%)

\$98 prix-fixe includes:

- "Feinstein's/54 Below prix-fixe" dinner
- One glass of house red or white wine or sparkling wine
- Coffee or tea
- Tax (8.875%)
- Gratuity (20%)

\$ 129 prix-fixe includes:

- "Feinstein's/54 Below prix-fixe" dinner
- 3-Course Wine Pairing (one glass per course - sommelier's choice)
- Coffee or tea
- Tax (8.875%)
- Gratuity (20%)

\$145 prix-fixe includes:

- Custom 3-course dinner (selected by the client off our evening's menu)
- 3-Course Wine Pairing (one glass per course - sommelier's choice)
- Coffee or tea
- Tax (8.875%)
- Gratuity (20%)

\$32 beverage prix-fixe includes:

- Two Beverages (House Red or White Wine, Beer, Well Drink)
- Tax (8.875%)
- Gratuity (20%)

\$32 prix-fixe includes:

- One Beverage (House Red or White Wine, Beer, Well Drinks)
- Bar Snacks (Chef's Choice) or Dessert
- Tax (8.875%)
- Gratuity (20%)



Feinstein's/54 Below

254 W. 54th St, Cellar

New York, NY

"Feinstein's/54 Below Prix-Fixe"

Executive Chef Lynn Bound

Pastry Chef Sandra Bowers

Fresh Rolls with Sweet Butter



Appetizer Choices

Choice of:



Seasonal Soup Selection

Hearts of Lettuce Salad – Anchovy and Parmigiano Dressing

Entrée Choices

Choice of:

Grilled Creekstone Filet Mignon – Potato Gratin, Sautéed Brussels Sprouts and Crispy Onions

Pan Seared Sea Scallops – Shiitake Mushrooms, Parsnip Puree and Citrus

Vegan Red Quinoa Pilaf – Roasted Sweet Potatoes, Sautéed Chard, Hen of the Woods Mushrooms



Dessert Choices

Choice of:



Lemon Curd Cheesecake – Vanilla Cheesecake, Lemon Curd, Blueberry Compote, Burnt Meringue

Flourless Chocolate Cake – Raspberry Cream, Raspberry Sauce, Housemade Meringue Gelato, Cocoa Nib Tuile

Sorry No Substitutions

Alesia Lawson

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212-302-5559 x 114



Feinstein's/54 Below

254 W. 54th St, Cellar

New York, NY

Sample Dinner Menu

(\$145 prix-fixe is selected from this menu)

Executive Chef Lynn Bound

Pastry Chef Sandra Bowers



Appetizer Choices

Please Select Two (2)



Seasonal Soup Selection

Mixed Greens Salad – Dried Cherries, Goat Cheese, Honey Dijon Vinaigrette

Hearts of Lettuce Salad – Anchovy and Parmigiano Dressing

Roasted Beet Salad – Celery Root, Ricotta, Apples and Red Wine Vinaigrette

Caesar Salad – Romaine Hearts, Basil, Parmesan

Lobster and Shrimp Cocktail – Harissa and Carrot Yogurt

Steak Tartare – Toasted Baguette, Quail Egg

Peekytoe Crab Fritters – Avocado, Roasted Tomato Vinaigrette

Entrée Choices

Please Select Three (3)

Espresso-Marinated Hangar Steak – Pommes Frites

Duck Confit Salad – Frisée, Caramelized Grapefruit, Hazelnuts, Citrus Vinaigrette

Pan-Seared Arctic Char – Black Pepper and Lemon Spaetzle, Baby Artichokes, Olive Oil and Thyme Roasted Tomatoes

Grilled Creekstone Filet Mignon – Potato Gratin, Sautéed Brussels Sprouts and Crispy Onions

Braised Short Rib – Cauliflower, Creamy Polenta, Port Wine Sauce

Farm-Raised Amish Chicken – Buttered Parsnip, Sautéed Dandelion Greens

Vegan Red Quinoa Pilaf – Roasted Sweet Potatoes, Sautéed Chard, Hen of the Woods Mushrooms

Pan Seared Sea Scallops – Shiitake Mushrooms, Parsnip Puree and Citrus

Fettuccini Bolognese – Shredded Parmigiano, Basil Oil

Dessert Choices

Please Select Two (2)



Lemon Curd Cheesecake – Vanilla Cheesecake, Lemon Curd, Blueberry, Compote, Burnt Meringue

Flourless Chocolate Cake – Raspberry Cream, Raspberry Sauce, Housemade Meringue Gelato, Cocoa Nib Tuile

Mango Profiteroles – Mango Gelato, Pineapple Curd, Caramel Pretzels, White Hot Fudge

Strawberry Shortcake – Thyme Biscuit, Balsamic Strawberries and Sweet Cream

Coconut Chocolate Pie – Chocolate Pot de Crème, Coconut Mousse, Baked Coconut Meringue

Farmstead Cheese Plate – Almonds, Quince Paste

Homemade Cookie Plate – Daily Selection

Gelato & Sorbet – Seasonal Selection

Menus are seasonal and subject to change.

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